Fire Magic®
The Ultimate Barbecue

DELUXE GOURMET UNIBODY SLIDE-IN 11 SERIES

INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.

Unit in enclosure with optional oven hood and side burner accessories shown

IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

SAFETY WARNINGS & CODES

⚠ DANGER:

IF YOU SMELL GAS:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid if equipped with an oven.
4. If odor continues, keep away from the appliance and Immediately call your gas supplier or Fire Brigade.

FOR OUTDOOR USE ONLY

CODE AND SUPPLY REQUIREMENTS: This barbecue must be installed in accordance with all applicable local,national, and international codes and ordinances.

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas supply system at pressures up to and including ½ psig (3.5 kPa).

(See last page for Model Number and Serial Number information.)

⚠ WARNING:

1. Do not store or use Petrol or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult qualified, professional installer, service agency, or the gas supplier.

Certified to CEN/BCEN 498: 1997, 484: 1998

This gas appliance for use in GB and IE

WARNING

ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

All electrical outlets in the vicinity of the barbecue must be properly grounded in accordance with local, national, or international codes, which ever is applicable.

Keep all electrical supply cords and fuel supply hoses away from any heated surface.

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PRODUCT DATA TABLE AND GAS TYPE SPECIFICATIONS

Counter Opening*	Dimension
Height*	**30.5** cm
Width*	**62.9** cm
Depth*	**45.1** cm

This appliance must be used with the appropriate gas and at the correct gas pressures. Failure to comply may result in hazardous situation.

***Note:** If using an insulating liner consult liner instructions for counter cut-out dimensions.

LPG gas category	I_{3+}	$I_{3B/P}$ (30)	$I_{3B/P}$ (50)
Total heat input (kW)	**12.3**	**12.3**	**12.3**
Injector sizes (mm/gauge)**	**1.321/#55**	**1.321/#55**	**1.181/#56**

NAT gas category	I_{2H} (20)	I_{2E} (20)	I_{2E+} (20/25)	I_{2L} (25)
Total heat input (kW)	**12.3**	**12.3**	**12.3**	**12.3**
Injector sizes (mm/gauge)**	**1.994/#47**	**1.994/#47**	**1.994/#47**	**1.994/#47**

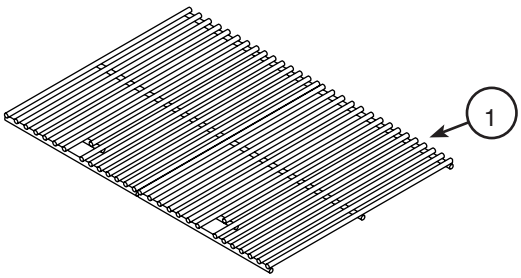
****NOTE: Orifices are marked in U.S. gauge numbers above. Use these tables to translate.**

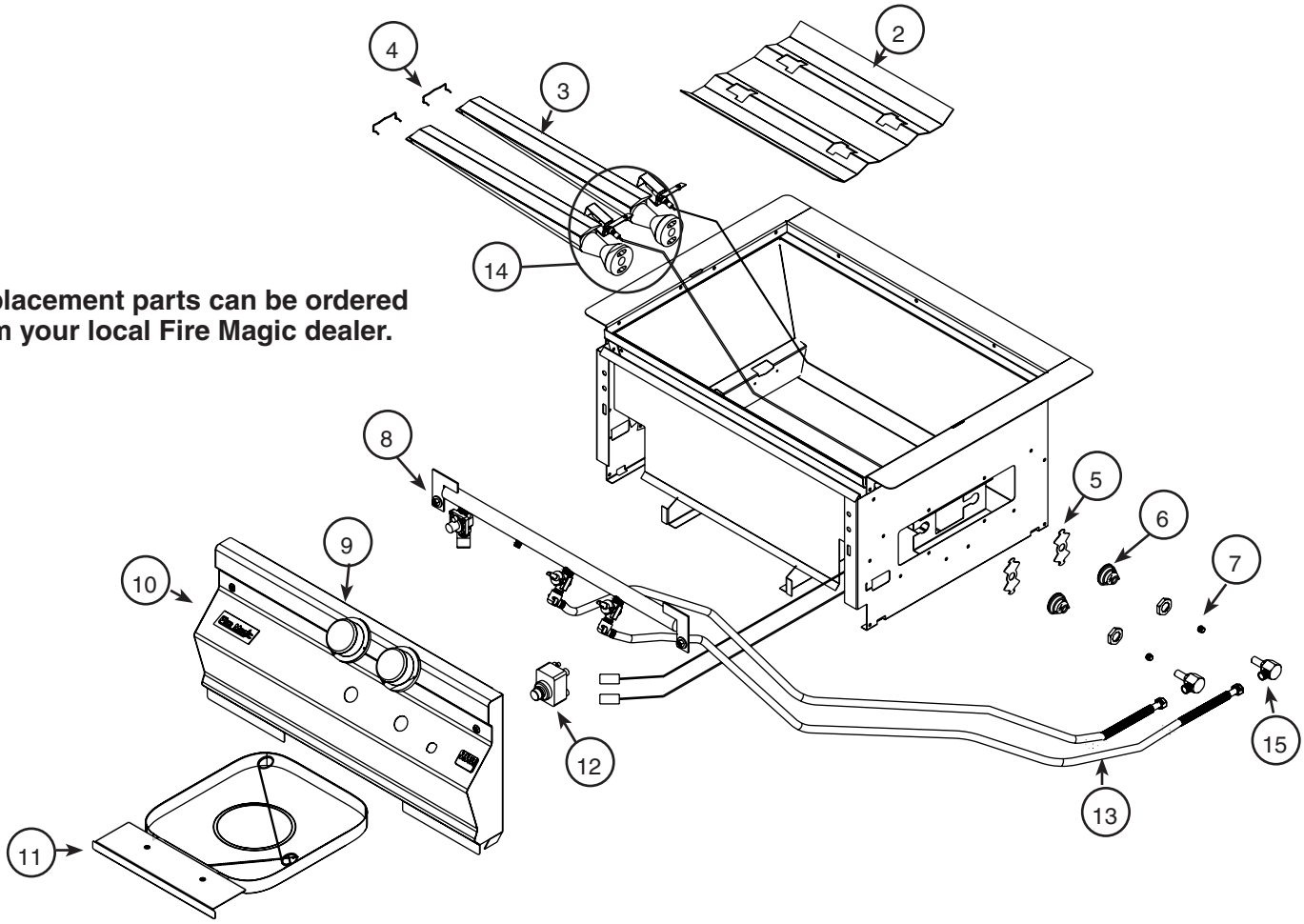
LPG Gas Category Supply Pressure (mbar)	Destination Countries
I_{3+} (28,30/37)	**BE, CH, CY, CZ, EE, ES, FR, GB, BR, IE, IT, LT, LU, LV, PT, & SK**
$I_{3B/P}$ (30)	**AT, CY, CZ, DE, DK, EE, FI, FR, GB, GR, HU, IS, IT, LT, LU, LV, MT, NL, NO, SE, SI, SK, & TR**
$I_{3B/P}$ (50)	**AT, CH, DE, FR, HU, LU, NL, & SK**

NAT Gas Category Supply Pressure (mbar)	Destination Countries
I_{2H} (20)	**AT, CH, CZ, DK, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, SE, SI, SK, & TR**
I_{2E} (20)	**DE, LU, & PL**
I_{2E+} (20/25)	**BE & FR**
I_{2L} (25)	**NL**

PARTS LIST

Item	Description
1.	GRILL, STAINLESS STEEL
or	GRILL, PORCELAINIZED STEEL
or	GRILL, PORCELAINIZED CAST IRON
2.	FLAVOR GRID
3.	AIR SHUTTER, GAS BARBECUE
or	SPRING, AIR SHUTTER
4.	ORIFICE, NAT GAS
5.	ORIFICE, L.P. GAS
6.	BURNER VALVE MANIFOLD ASSEMBLY
7.	FIRE MAGIC BARBECUE KNOBS (2)
or	PORCELAIN FACE w/FASTENERS
8.	STAINLESS STEEL FACE w/FASTENERS
9.	DRIP TRAY ASSEMBLY
10.	IGNITOR ASSEMBLY
or	GAS LINE w/COMPRESSION NUTS & SLEEVE
11.	DRIP TRAY, BARBECUE ASSEMBLY
12.	IGNITOR ASSEMBLY
13.	GAS LINE w/COMPRESSION NUTS & SLEEVE
14.	ELECTRODE ASSEMBLY w/WIRING
15.	ELBOW (2)





Replacement parts can be ordered from your local Fire Magic dealer.

PLANNING FOR INSTALLATION OF YOUR DELUXE SERIES BARBECUE

WHERE TO INSTALL YOUR BARBECUE
Fire Magic barbecues are designed for outdoor use only.

WARNING
Built-in models must be installed in masonry or other type of fireproof enclosure. The unit is not insulated, and therefore must be installed with 18" (45.7 cm) of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

With our insulating liner you can safely install your Fire Magic barbecue in wood cabinetry or other combustible enclosure.

Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or any other covered area, including recreational vehicles or boats.

This is a slide-in type unit designed to fit into open-front enclosures. The front panel (face) of the unit is removable for gas hookup, servicing, and burner adjustment. The face must therefore be removable after you install the unit.

Note: This unit must be installed so that it can be removed at a later date if service is required. Any protrusion into the barbecue enclosure may obstruct the frame and prevent the unit from sliding into place (see GAS SUPPLY PLUMBING REQUIREMENTS).

COMBUSTION AND COOLING AIR FLOW

You must maintain proper air flow for your Fire Magic barbecue to perform as it was designed (Fig. 4-1). If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" (2.54 cm) front air inlet along the bottom of the barbecue face or the air vent openings along the outside-left and right edges of the frame.

Note: The 1" (2.54 cm) front air space allows access to the drip tray.

CAUTION: Keep electrical supply cords away from all heated surfaces.

EXHAUST REMOVAL

If installed under a patio roof, the grill area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of 1000 CFM (472 liters per second) of more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully-enclosed patio areas is not recommended.

GAS SUPPLY PLUMBING REQUIREMENTS

Do not use a rubber hose within the enclosure for the barbecue unit. Make sure to tighten every joint securely.

The gas supply should enter from the rear wall of the enclosure behind the barbecue unit, at least 2" (5.1 cm) from either side, and between 2" (5.1 cm) and 8" (20.3 cm) above the floor, as illustrated by the shaded area in Fig. 4-2.

If it is not possible to stub the gas line in from the back of the enclosure, the connection may be made through the floor at the rear of the enclosure. Install the gas line stub at least 2" (5.1 cm) away from the side and back walls, but within 6" (15.2 cm) of the back wall, as illustrated by the shaded area in Fig. 4-2.

Note: An external valve in the gas line is necessary for safety when your barbecue is not in use. It also provides for convenient maintenance and repair. A removable key is recommended in households with children.

GAS SUPPLY AND MANIFOLD PRESSURES:

Natural gas - Normal 7" (17.8 cm) water column (w.c), minimum 3 $^1/_2$" (8.9 cm), maximum 10-$^1/_2$" (26.7 cm).

Propane gas - Normal 11" (27.9 cm) w.c., minimum 8" (20.3 cm), maximum 13" (33 cm).

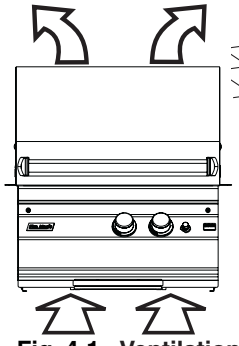


Fig. 4-1 - Ventilation diagram

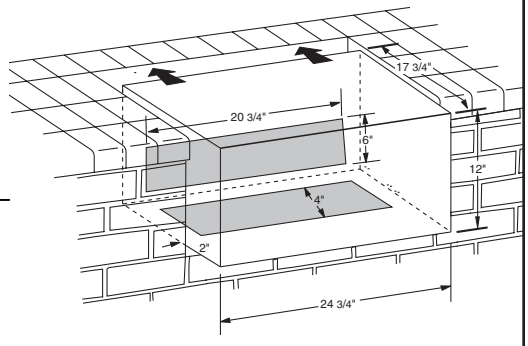


Fig. 4-2- Gas stub diagram

FIRE MAGIC DELUXE GOURMET SERIES BARBECUE ORIFICE CONVERSION

Perform the following checks before installing your Deluxe Gourmet barbecue:

CHECK FUEL ORIFICES FOR PROPER SIZE

Your Fire Magic Deluxe Gourmet barbecue is equipped with fuel orifices for natural gas, unless otherwise indicated. To use with propane gas, you must install smaller orifices to avoid hazardous overheating. (Refer to Table 1 for correct orifice size.)

1. Remove the cooking grid and flavor grid from your barbecue.
2. If the gas supply is connected, be sure the burner valves are in the **OFF** position.
3. Carefully pull the valve knobs from their stems.
4. Use a Phillips screwdriver to turn the face fastener screws counter-clockwise to release the face and remove it from the barbecue. Retain the screws and finish washers until you are ready to reattach the face.

Note: Carefully lift the face away from the frame. The spark generator for the ignition system is attached to the inside of the face panel. The ignitor knob need not be detached, but the wires must be unplugged before the face is removed.

5. Using a flat blade screwdriver, pry the burner retaining clip from rear wall of the barbecue frame (see Fig. 5-1). Remove the burner by:
   - **a.** Pulling it to the front of the barbecue,
   - **b.** Lift the far end out of the notch,
   - **c.** Pull the burner away from the manifold, taking care not to lose the air shutter and spring, which may become detached when the burner is removed.
6. Using a $^{3}/_{8}$" (.95 cm) socket, remove orifice from the orifice holder on the burner manifold and check the number stamped on the face (refer to Table 1). Repeat for each burner, as necessary.
7. If your barbecue is not orificed for the gas supply you plan to use, replace them with the orifices supplied with the barbecue, or orifices supplied by your local dealer.
8. After checking the orifice drill size or replacing the orifice, install the air shutter spring and the air shutter over the orifice holder fitting, between the burner and the burner manifold, in the order and position shown in Fig. 5-1.
9. Replace the burners in the holding groove, ensuring that the brass orifice and orifice holder fittings project deeply into the burners. Replace the burner retaining clips.

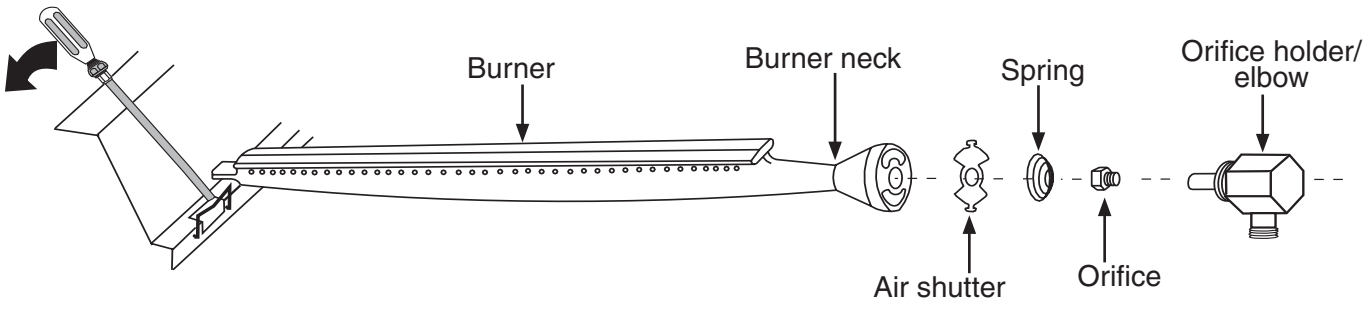


Fig. 5-1 - Burner orifice diagram

AIR SHUTTER ADJUSTMENT

MAIN BURNER AIR SHUTTER ADJUSTMENT

Important: The air shutters must be adjusted after installation. If not, this appliance may not light, heat evenly, or cook properly.

Main burner air shutters are accessed by carefully sliding the unit forward in the enclosure. The air shutters are located at the end of the burners on the right side of the unit (see PARTS LIST). The air shutter has a small dimple (see Fig. 6-1), which allows it to lock into notches in the burner face. This prevents the air shutter from moving.

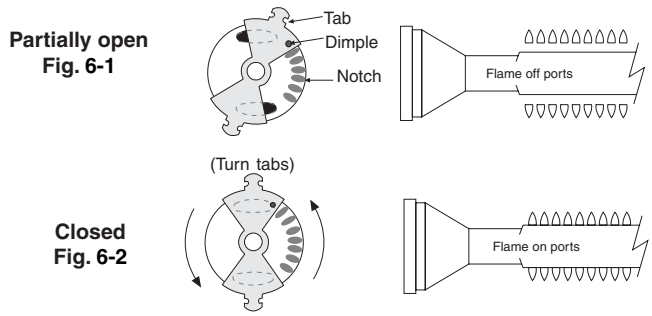


Fig. 6-1 & Fig. 6-2 - Air shutter adjustment diagram

WARNING

USE PROPERLY INSULATED TOOLS TO MAKE THESE ADJUSTMENTS. NEVER TOUCH A HOT BARBECUE DIRECTLY TO MAKE ADJUSTMENTS.

1. **Using the tip of a long screwdriver**, close the air shutters by turning the tabs to a vertical position (Fig. 6-2).
2. Light the barbecue in accordance with the LIGHTING INSTRUCTIONS and burn for 2 minutes with the knobs on **HI LIGHT** and the oven open.
3. After burning for two (2) minutes, open the air shutters **using the tip of a screwdriver** until the flames lift off, or appear not to be touching the burners (Fig. 6-1).
4. Begin closing the air shutters **with the tip of a screwdriver** until the flames appear to burn while touching the burner ports. (Fig. 6-2).

Note: You may then see short yellow tips on the flames. If flames are a lazy yellow, open the air shutters until the flame is blue with yellow tipping.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the valve is first turned beyond **HI LIGHT** to **LOW** for lighting.

SAFETY INFORMATION AND WARNINGS

This barbecue is for outdoor use only.

Turn off the gas supply at the gas container after use.

Do not use an appliance, which is leaking, damaged or which does not operate properly.

This appliance shall be located a minimum of 0.5 meters from combustible construction.

The gas cylinders shall be changed in a clear outside location, away from any sources of ignition, such as naked flames, pilots, and electric fires and away from other people.

Never modify this unit, or use it for an application for which it was not intended.

Use protective gloves when handling hot components.

This appliance must remain in a fixed location on a horizontal surface when in use.

DO NOT move the appliance during use.

Always turn all gas control knobs to the off position after use, including the safety valve on the gas container where used.

When changing the gas container it must be carried out, away from any source of ignition.

GAS HOSE REQUIREMENTS

The gas hose you use with this barbecue must:

- Be certified for use in the country where the barbecue is used.
- Be suitable for Liquefied Propane Gas.
- Not exceed 1.5 meters in length.
- Be changed when required by local or national regulations.

Replace your gas supply hose immediately if it shows signs of damage, or splitting.

Never twist your gas supply hose.

Keep your gas supply hose away from any sharp or hot surfaces.

Always check for leaks using a soapy water solution. Never check for leaks using a flame.

COMMON GAS EU CONNECTORS

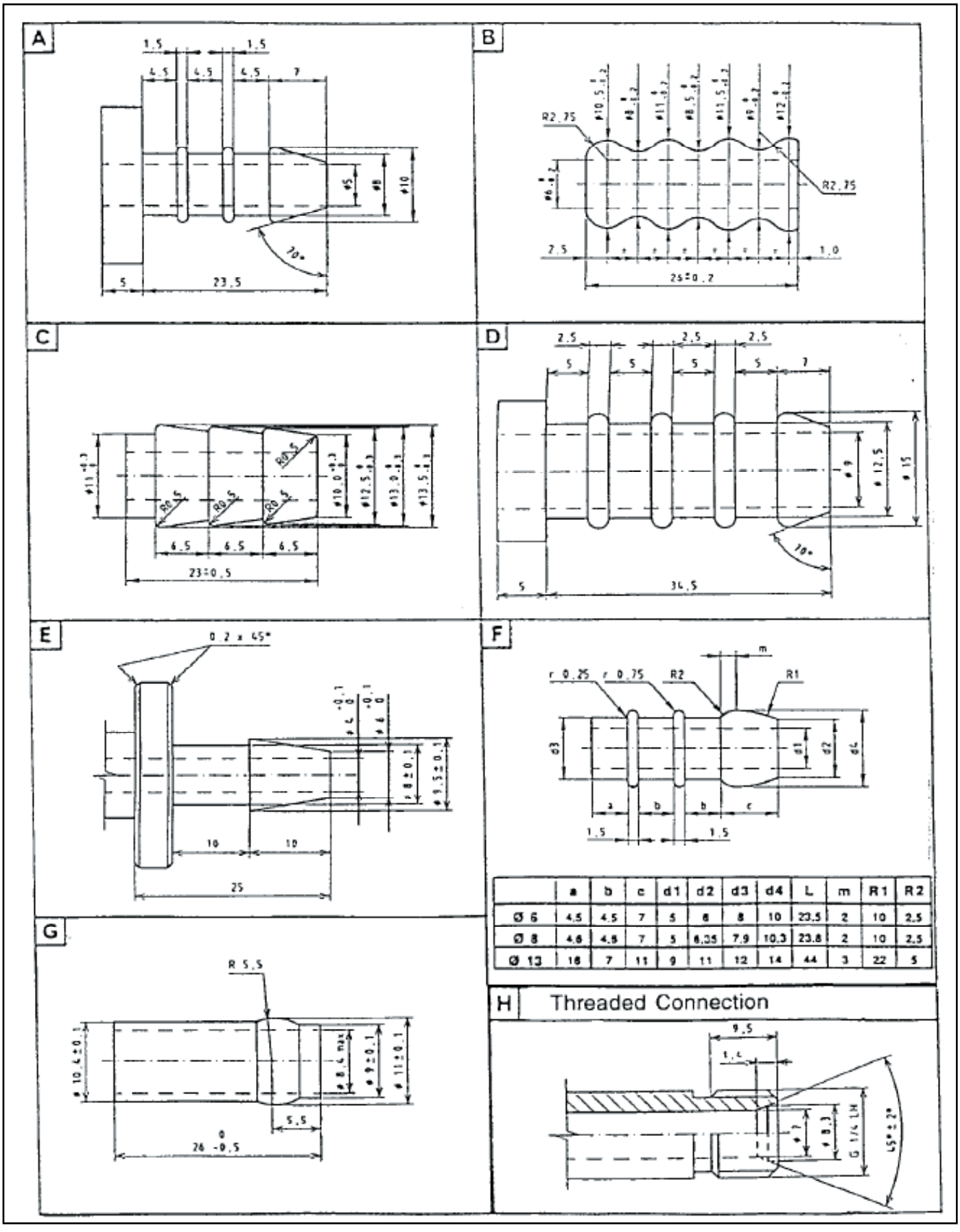
Hose Connectors Used in Europe

Countries \ Figures	A	B	C	D	E	F	G	H	ISO 228-1	ISO 7-1
Germany								x		
Austria								x		
Belgium										
Denmark			x							
Spain										
Finland						x				
France						x [1)]				
Greece										
Ireland										
Iceland										
Italy										
Luxembourg										
Norway	x									
Netherlands										
Portugal						x [4) 5)]				
United Kingdom						x [2)]				x [3)]
Sweden										
Switzerland						x		x		

1) 6 mm diameter.
2) 8 mm diameter.
3) For appliances built into a unit.
4) 13 mm diameter with d_1=5 mm, d_2=9 mm, l=24 mm.
5) 6 mm diameter with d_1=5.5 mm, d_2=6.5 mm.

COMMON GAS EU CONNECTOR DIAGRAMS

The main types of gas connectors used in the EU are shown below in Fig. 9-1 A through H. (All dimensions shown in millimeters.)



	a	b	c	d1	d2	d3	d4	L	m	R1	R2
Ø 6	4.5	4.5	7	5	8	8	10	23.5	2	10	2.5
Ø 8	4.8	4.8	7	5	8.35	7.9	10.3	23.8	2	10	2.5
Ø 13	18	7	11	9	11	12	14	44	3	22	5

CONNECT THE GAS SUPPLY TO THE BARBECUE

a. You will need an approved flex connector (attached before shipping) to bring the gas supply from the gas line stub to the valve manifold.

WARNING

A rubber or plastic connector will rupture or leak, resulting in an explosion or serious injury, if used inside the barbecue enclosure.

b. With the gas supply shut OFF, slide the clamp ring over the gas supply hose.

c. Push the gas supply hose fully onto the EU adapter.

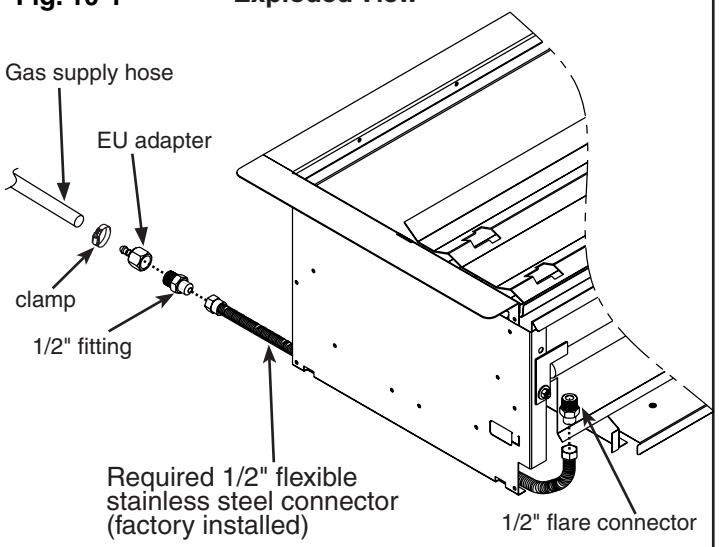
d. Slip the clamp ring back down the gas supply hose until it is around the EU adapter where the hose connects to it; then tighten the clamp ring using a standard screw driver so that the hose stays firmly attached to the EU adapter.

e. Make sure the barbecue burner valves are in the **OFF** position. Turn the gas supply on. Then carefully check all gas connections for leaks with a brush and soapy water before lighting. NEVER USE A MATCH OR OPEN FLAME TO TEST FOR LEAKS.

f. Slide the barbecue into place, making sure not to pinch or kink the attached gas connector.

g. Refer to the AIR SHUTTER ADJUSTMENT instructions and LIGHTING INSTRUCTIONS of this manual before replacing the barbecue face and knobs.

Fig. 10-1 **Exploded View**



INSTALL THE FLAVOR GRID

Place the flavor grid directly on the burners. Center the grid over the burners with the open side up. This allows heat from burners to be evenly distributed through cooking area. The flavor grid heats and cools quickly, making your Fire Magic barbecue very responsive to the changes you specify in grill temperature.

The flavor grid is made of stainless steel or coated with high temperature porcelain. Either finish is rust resistant and may be cleaned with standard oven cleaners.

DRIP COLLECTION SYSTEM

The drip collector in this Fire Magic barbecue is part of the unit's main frame, and is located below the burners. The drip collector has one hole that allows excess drippings to fall through during cooking. The drip collector is also useful as it allows you to brush or scrape off excess dried residue inside the barbecue directly into the drip tray.

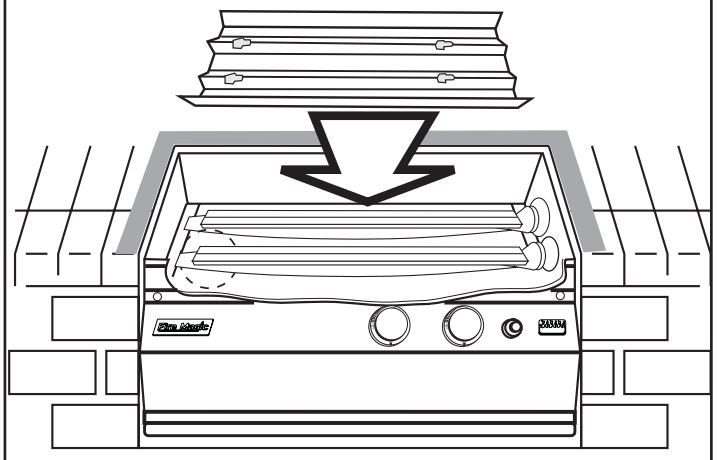


Fig. 10-2 Flavor grid diagram

SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

IMPORTANT FOR YOUR SAFETY

READ AND FOLLOW ALL WARNINGS PROVIDED WITH THE PROPANE GAS CYLINDER.

When operating this appliance with a propane gas cylinder these instructions and warnings **MUST** be observed.

FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.

CYLINDER AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

a. Propane gas cylinders and valves must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve.

b. The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.

c. If the propane gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

The use of pliers or a wrench should not be necessary. Only cylinders marked propane must be used.

Important: Before using the barbecue, and after each time the cylinder is removed and reattached, check all connections for leaks. Turn off the barbecue valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the barbecue.

CAUTION: Always turn the propane cylinder main valve off after each use, and before moving the barbecue and cylinder, or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use.

Carefully inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of doors, out of the reach of children,** and must not be stored in a building, garage, or any other enclosed area.

FOR YOUR SAFETY

a. DO NOT store a spare propane gas cylinder under or near this appliance.

b. NEVER fill the cylinder beyond 80 percent full.

c. IF THE INFORMATION IN "a" AND "b" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

PROPANE CYLINDER ENCLOSURES

FOR YOUR SAFETY, you must provide the following openings below for drainage, replacement air, and cross ventilation of any storage area exposed to possible leakage from gas connections, the barbecue, or propane cylinder:

One side of the gas cylinder enclosure left completely open to the outside **OR** by providing four (4) ventilation openings. Two openings are to be at the cylinder valve level (approx. 16" (40.6 cm) above the floor) and on opposite walls of the enclosure. Two more openings must be at the floor level on opposite sides of the enclosure. The floor level openings must start at the floor and shall extend no higher than 5"(12.7 cm) above the floor. Each opening must have a minimum of 10 sq. in. (64.5 cm^2) of free area. To achieve the proper ventilation, you may drill a series of holes, omit the grout from masonry joints, or replace a brick with a hardware cloth screen. If the floor in the cabinet is raised and the space beneath the cabinet is open to the outside, the lower ventilation openings may be in the floor.

Consult your gas supplier for ventilation and regulator requirements when connecting to a household propane supply.

CHECKING AND CONVERTING GAS TYPE

This barbecue comes from the factory configured for one type of gas as marked on the label behind the barbecue face plate.

Converting this barbecue to burn a different type of gas requires a conversion kit from the factory. The professional installer that converts this barbecue to burn a different gas will be required to perform the following functions:

1. Change replaceable, brass gas orifices (included at original shipping) on each burner to match the new gas type (see PRODUCT DATA TABLE, Table 1).
2. Switch the gas regulator to match the new gas type.
3. Plumb the unit to the new gas supply.
4. Apply a new label behind the faceplate, indicating the new gas the barbecue will burn (included with conversion kit).

WARNING

HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL GAS ORIFICE IS USED WITH PROPANE GAS. IF YOU ARE NOT SURE THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFER TO THE FOLLOWING INSTRUCTIONS.

CAUTION: Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

Note: The cooler the barbecue, the greater the tolerances between the stainless steel parts, and therefore, the easier to disassemble and reassemble parts of the barbecue.

For your safety, exercise caution, and make sure you have adequate hand protection, such as gloves, when handling removable sheet metal parts of the barbecue.

LIGHTING (IGNITION) INSTRUCTIONS

Read entire instructions before lighting and follow these instructions each time you light the barbecue.

ELECTRONIC LIGHTING

1. Open all lids and remove all covers from the burners you wish to light.
2. Turn all gas control knobs to their **OFF** positions.
3. Turn on the gas at its source.

Note: No matter which lighting method you use, DO NOT turn on the gas to more than one burner at a time. Adjacent barbecue burners will cross-ignite and gas flow may be restricted.

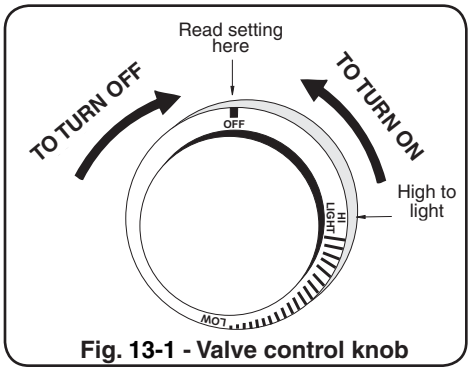


Fig. 13-1 - Valve control knob

CAUTION: If the burners do not light within 5 seconds, depress the control knob and turn the knob to **OFF**. WAIT 5 MINUTES before repeating step 4. If you smell gas, follow the instructions on the cover of this manual. If the burners still do not light after several attempts, refer to the instructions for MANUAL LIGHTING.

4. Depress the control knob for the burner to be lit and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.
5. Repeat step 4 for each additional burner to be lit.

FOR PROPANE ONLY

Propane tanks are a equipped with a safety shut-down device that may cause low or no gas pressure/flame at the burners if operating and lighting instructions are not followed exactly (See important note in the TROUBLESHOOTING section for more details.)

ADJUSTING THE FLAME

The knobs on the face of the barbecue control the valves and adjust the flame height. The first labeled position is **OFF**, the second **HI LIGHT**, and the third **LOW**. In between the **HI LIGHT** and **LOW** labels are mid-point marks. Flame height can be set anywhere between the **HI LIGHT** and **LOW** settings.

The height of the flame ***with a valve in LOW position*** may be further regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the valve knob, which pulls straight off the end of the valve stem.

MANUAL LIGHTING

CAUTION: Always wait 5 minutes for gas to clear after any unsuccessful lighting attempt.

1. Follow steps 1 through 4 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder (Fig. 13-2) through the cooking grids to the burner (Fig. 13-3). For backburners, hold the flame against the perforated material of the backburner. For sideburners, hold the flame against the burner.
3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counter-clockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.

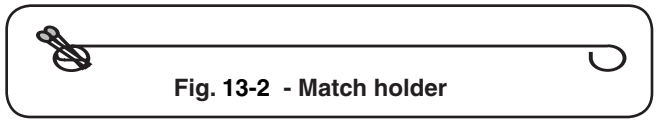


Fig. 13-2 - Match holder

4. If the burner does not light, **IMMEDIATELY** depress the knob and turn the burner control knob to **OFF.** WAIT 5 MINUTES before repeating steps 2 through 4 of the MANUAL LIGHTING INSTRUCTIONS.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the burner control knob is first turned beyond **HI LIGHT** to **LOW** for lighting.

Fig. 13-3 - Manual lighting

REMEMBER: FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - ***THEN*** **TURN ON THE GAS** (see Fig. 13-3).

SHUTTING OFF THE GRILL

To shut off the grill, push in each valve control knob and turn it clockwise to the **OFF** position.

Always close the valve to the gas supply after each use of the barbecue.

ACCESSORIES

USING THE GRILL SCRAPER

The triangular stainless steel piece with serrated edges is designed to be used as a tool to quickly and easily scrape food particles and drippings off the grill after barbecuing. To use it, simply align one of the edges of the scraper so that the cooking grid bars fit into the grooves in the serrated edge, and then scrape it along the length of the cooking grid. Repeat as needed.

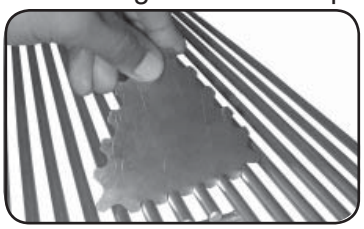


Fig. 14-1
Grill scraper use

USING THE COOKING GRILL LIFTER

Hold the grill lifter by gripping the center section with the prongs pointing down (use an oven mitt or heavy glove if the grill is hot). Insert the notched end of the grill lifter into the grill, in front of the midway point (front to back- Fig. 14-3), and central (left to right-Fig. 14-4). Twist the grill lifter (clockwise or counter-clockwise) so the handle is parallel to the grill rods. This “seats” the spiked end of the grill lifter between two rods, enabling you to safely lift the grill out of the barbecue. Lift slowly and adjust the grill lifter, if necessary, to balance.

DRIP PAN

The drip collection system allows you to brush or scrape excess dried residue inside the barbecue directly into the drip pan (see PARTS LIST for drip pan location). To simplify cleanup when using the rotisserie, you may place a baking pan or foil under the rotisserie to collect the drippings. Clean the drip pan after each use.

THE FLAVOR GRID(S)

Place each Flavor grid directly on a burner or burner pair. Center each grid over the burner, oriented as shown in Fig. 14-6.

Note: This allows heat from the burners to be evenly distributed throughout the cooking area. The Flavor grids heat and cool quickly, making the barbecue very responsive to the changes in heat from the burners.

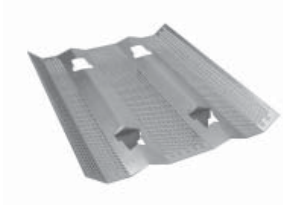


Fig. 14-6

WARMING RACK

The warming rack (Fig. 14-2) is packed separately with the barbecue.

To install the warming rack, lift the front of the rack up slightly and insert the rack hangers into the two holes in the back of the barbecue above the backburner. Then lower the front of the rack into a level position to lock the rack in place.

To remove the warming rack, lift up on the front of the rack until the rack hangers pull free from their supporting holes.

Note: For best results, remove the warming rack before using the rotisserie.

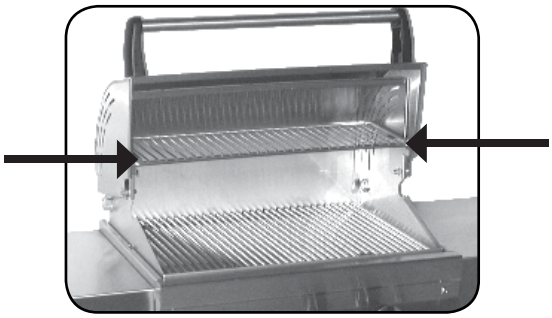


Fig. 14-2 Warming rack in place inside oven

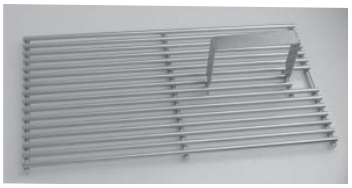


Fig. 14-3
Placement of the grill lifter in grill

Fig. 14-4

BARBECUE CARE & CLEANING

CARE AND CLEANING

The new Fire Magic barbecue represents the latest and most advanced technology available. In order to continue to enjoy the benefits of this technology and to protect your investment, we recommend the following:

Cover the barbecue with a Fire Magic cover when not in use.

Clean the unit with a quality stainless steel cleaner at least once a month (see Fig. 15-1).

Note: In a humid environment, due to the nature of stainless steel, iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner during periodic maintenance.

Check the burner ports annually for blockage.

The inside of the barbecue may be cleaned periodically with oven cleaner if desired. Follow the oven cleaner instructions for proper use.

By following these recommendations you will enjoy the beauty and power of your barbecue for many years to come.

Fig. 15-1 - Wipe with grain

BARBECUE COVER

PROTECTING YOUR BARBECUE

An optional heavy-duty cover will protect the finish on the barbecue and preserve your investment. The water repellent material will shield the barbecue from corrosion and oxidation.

To provide a custom fit, each cover has been cut and sewn by hand for a particular smoke oven model. Make sure to give the model number of the barbecue when ordering a cover from the manufacturer or your local dealer.

To maintain and protect the barbecue cover, occasionally wipe the outside with a sponge soaked in water and a mild household detergent or cleaner, and rinse with a clean damp cloth.

Important: Allow barbecue to cool before covering.

Important: Always close the gas supply shut off valve to the barbecue. If storing the barbecue for a long period of time, disconnect the barbecue from the gas supply completely.

Always check the burners after long periods of disuse to look for obstructions that may hamper performance and safe operation of your barbecue.

Fig. 15-2

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REPLACING THE IGNITOR BATTERY

1. Remove the ignitor cover by turning it counter-clockwise.

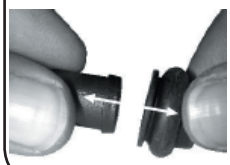
Important: Do not attempt to pull or turn the rubber cap.

2. Remove battery for replacement. The battery is re-installed with the negative (-) end out.

3. After properly inserting the battery, replace the ignitor cover by turning the cap clockwise.

Note: If you have accidently removed the rubber cap, follow the instructions below to replace it.

1. Pull the rubber cap and the inner plastic sleeve apart.



2. Carefully insert the rubber cap into the the ignitor cover so it sits behind inner lip.

3. Turn the cap over and slide the inner plastic sleeve into the cap.

TROUBLESHOOTING

If you have trouble with the gas barbecue, please use this list to identify the problem. By trying one or more of the solutions to the possible cause you should be able to solve the problem. If this list does not cover your present problem or if you have other technical difficulties with the barbecue, please contact your local barbecue dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
Ignition system failure	1) Improper air shutter adjustment	1) Adjust air shutters.
	2) Ignition wire disconnected	2) Re-plug wires into generator.
	3) Low gas pressure	3) Adjust or replace battery.
	4) Dead battery	4) Replace battery.
Insufficient heat	5) Improper air shutter adjustment	5) Adjust air shutters.
	6) Using propane orifice for natural gas	6) Change orifices.
	7) Low gas pressure/flame (natural)	7) Have gas company check the operating pressure at the barbecue.
	8) Low gas pressure/flame (propane)	8) Reset propane tank safety*: Shut off all valves including propane tank and follow lighting instructions exactly.
Uneven heating	9) Burner ports partially blocked by debris	9) Remove burners and clean out ports.
	10) Small spiders or insects in burner	10) Inspect burners for spider webs or other debris that may block gas flow.

Table 3 - Troubleshooting

***Propane tanks are a equipped with a safety shut-down device that may cause low or no gas/flame at the burners if operating and lighting instructions are not followed exactly. If you suspect the propane tank safety shut-off is in effect, shut off all burner control valves and the propane tank valve. Then read and follow the LIGHTING INSTRUCTIONS exactly. Lighting instructions are located in the owner's manual and printed on the barbecue's metal drip tray. If the problem persists continue troubleshooting or contact your local dealer or R. H. Peterson for assistance.

FIRE MAGIC OUTDOOR GAS BARBECUES LIMITED WARRANTY

PLEASE COMPLETE AND RETURN YOUR REGISTRATION CARD WHICH IS INCLUDED WITH YOUR BARBECUE

LIFETIME WARRANTY - Fire Magic Cast Stainless Steel Burners, Stainless Steel Rod Cooking Grids and Stainless Steel Housings (including liners, frames, ovens and barbecues faces) are warranted for as long as you own your Fire Magic Barbecue.

FIFTEEN YEAR WARRANTY - Fire Magic Cast Brass Burners, Brass Valves, Backburner Assemblies (except ignition parts), Manifold assemblies and Porcelain Housings (including liners, frames, ovens and barbecues faces) are warranted for 15 years from the date of purchase of your Fire Magic Barbecue.

THREE YEAR WARRANTY - Fire Magic Sideburners and all other Fire Magic Barbecue components (except ignition parts) are warranted for 3 years from the date of purchase of your Fire Magic Barbecue.

Fire Magic ignition systems and barbecues accessories are warranted for one year from date of purchase.

PLEASE KEEP A COPY OF YOUR SALES SLIP FOR PROOF OF PURCHASE

This warranty applies to the original purchaser with invoice or proof of purchase and covers Fire Magic products intended for personal, family or household usage only. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights and you may have other rights which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Fire Magic dealer.

ROBERT H. PETERSON CO.

Quality Check **Date:**_____

Orifice # (Main):_____

Orifice # (Other):_____ **Model #:** _____

Leak Test: _____ **Serial #:** _____

Burn Test: _____ **Air Shutter:** _____

Gas Type: **NAT. / PROPANE** **Inspector:** _____